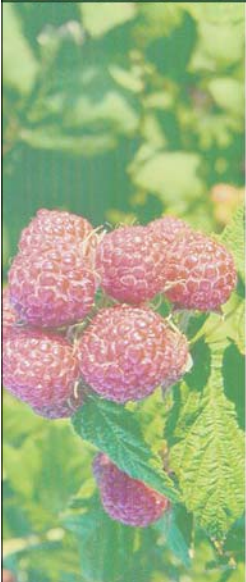


Z's Orchards
and Produce
"Always the Best Quality"

315 33 3/4 Road, Palisade, Colorado • (970) 434-6267



Z's Raspberry Buckle

2 cups flour	2 ½tsp. baking powder
¼ tsp. salt	½ cup shortening
¾ cup sugar	1 egg
½ cup milk	1 cup fresh or frozen raspberries
½ cup flour	½ cup sugar
½ tsp. ground cinnamon	¼ cup butter or margarine

Grease bottom and ½ inch up sides of a 9x9x2 inch baking pan.

Combine 2 cups of flour, baking powder, and salt.

In separate bowl, beat shortening for 30 seconds, add the ¾ cup sugar & beat until light and fluffy. Add egg, & beat well. Add dry mixture and milk alternately to beaten egg mixture until smooth.

Spread batter into prepared pan. Sprinkle with raspberries.

Combine the ½ cup flour, the ½ cup sugar, and the cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over raspberries.

Bake in 350 degree oven for 50-60 minutes or until golden. Serves 9

Find more recipes online at www.zsorchar.com